

The Kitchen Cabinet



WINTER BREAKFASTS.

There are those who will say that they want an egg, a piece of toast or two, a slice of bacon and a cup of coffee, without variation, throughout the cold months. The breakfast table should never be so fixed in idea that one may not look for a little change. In some families the buckwheat cake is in constant demand from December until April. The buckwheat cake is a perfectly good cake, but we all know when we have enough. To most cooks and housekeepers the breakfast, if any variety and study is put into its menus, is the most difficult of the day. For appetites are at the lowest ebb and need to be coaxed by appetizing and dainty food.

Fortunately for those who are not blessed with a large amount of worldly goods to expend upon the table, fruits and foods that are cheap and good are easily prepared. Oranges are now reasonable and will be cheaper; grape fruit is never very cheap fruit, but it is so agreeable for the breakfast table that it should be used as often as possible. When three can be bought for a quarter, they may not be called too much of a luxury.

An orange, an apple or half a grape fruit is a most gratifying beginning to a breakfast.

There is such a variety of ways of cooking breakfast eggs that the poached, fried and "cooked in the shell" should be varied often.

There are any number of omelets, which may be served plain or with sauces, then a very nice egg dish, is one in which the eggs are baked with a tablespoonful of cream in small ramekins.

Griddle cakes may be served in any number of ways, in combination with cooked rice, or cereals. Gems and muffins are improved by the addition of cooked cereal.

The coffee cake and the doughnut are special breakfast cakes. The following recipe is the

Queen of Doughnuts.—Beat together two eggs, add one and two-thirds cups of sugar and beat until the sugar is nearly dissolved; add a half teaspoon of salt, one and a fourth cups of sour milk, a fourth of a cup of sour cream, a teaspoonful each of soda and nutmeg, and as little flour as possible to handle. Set on ice to chill and roll out as soft as possible. The secret of a good doughnut is frying them very soft, using very little flour. When cold shake in a paper bag with a few tablespoonfuls of powdered sugar.



SEASONABLE DISHES.

The time-honored dish of roast pig is served during the cold weather, as pork is best served in the winter months.

Roast Pig.—A pig for this purpose should not be over four weeks old, and should not be kept more than two or three days after it is killed. The skin of a larger pig will not develop that desirable crackle which is one of the charms of the roast.

The pig is usually stuffed with a poultry stuffing, though some like rice and cheese. The fore legs are skewered forward and the hind legs back. The mouth is fastened open with a piece of wood or a cob, and when it is served the traditional apple is used in its place. The ears are protected with buttered paper while it is roasting. The oven should be moderately hot, and basting often improves the roast. The time for roasting is about three hours.

Roast Goose.—A young or green goose is recognized by its pliable yellow feet and its tender windpipe. As it grows older the down on its legs disappears and the feet become darker in color. The skin is so fat and greasy that a warm soda bath and a good scrubbing is necessary to prepare it before it is drawn.

When the goose is drawn, wash quickly in clear water and wipe dry. Roast like a turkey, pouring off the fat from the pan. Serve with giblet sauce, made by adding to a brown gravy the liver, heart and gizzard chopped fine after boiling tender.

Stuffing for Goose.—Use hot mashed potato highly seasoned with salt, pepper and parboiled onions or onion juice. Moisten with one tablespoonful of butter and the yolk of an egg in each cup of potato. Sprinkle a little sage over the potato, if liked.

Steamed Apple Pudding.—Slice tart apples into a deep dish. Cover with a light bread dough into which has been worked a large spoonful of butter. Set in a warm place for an hour, then lift the edge and add one-half pint of boiling water, according to the

size of the pudding. Cut an opening in the middle and cover with an inverted basin. Set on the back part of the stove and cook steadily one hour, without lifting the cover. Serve on a hot platter with the apples on top. Use thick cream and maple syrup for sauce.



IF THINGS DON'T GO TO SUIT
Let's never fume and fret,
For finding fault with fortune
Never mended matters yet.
Make best of what's before happens;
Bear failure like a man;
In good or evil fortune
Do just the best you can.
—Ethan E. Rexford.

SOME SIMPLE DESSERTS.

Often the word simple does not imply inexpensive, as a simple gown may be one of much cost; a simple dish may be of few ingredients yet quite expensive. The following is both cheap and simple when eggs are plenty:

Sponge Pudding.—Stir a third of a cup of flour into a cup of milk until smooth. Set in boiling water and cook. When cool add a half teaspoon of melted butter and the yolk of three eggs well beaten, with a fourth of a cup of sugar. Cut and fold in the whites of the eggs beaten stiff, and after flavoring to taste set in a pan of water and bake twenty minutes. Serve with hard sauce. Prepare the sauce by creaming four tablespoonfuls of butter and add a half cup of sugar and a teaspoonful of boiling water; flavor with grated nutmeg and chill before serving. Powdered sugar makes the sauce more smooth and creamy.

Cavendish Pudding.—Put a cup of stale bread crumbs to soak in a pint of cold milk, let stand for half an hour. Beat two eggs slightly, put in a layer of bread crumbs in a greased mold, then some fried fruit and bits of butter; mix a half cup of sugar and some of the milk and the eggs with a little flavoring and pour over, steam one and a half hours. Serve with any desired liquid sauce. Lemon is particularly good.

Fig Cakes.—This is a most delicious dessert and sounds extravagant, but will not prove so. Take a half a pound of pulled figs, steam them until tender in a sieve over water; cut a small opening in the side and fill with chopped salted almonds. Prepare a sauce of a half cup of orange juice, a tablespoonful of lemon juice and a half cup of sugar; when hot drop in the figs and simmer until thoroughly cooked. Serve cold with unwhipped cream.

When serving hot ginger bread for dessert, apple sauce is a fine accompaniment, or seasoned cream cheese mixed with a little grated rich American cheese and molded in green peppers, then when well chilled slice in small slices and serve with the ginger bread or with crackers and coffee as a dessert.

DIPLOMATIC.—A farmer out west used to keep himself supplied with coal by making cakes at the engine as the train went by.

USING UP LEFT-OVERS.

Left-overs are like the poor, "always with us," and the problem how to convert them into appetizing and wholesome dishes is a constant one. Especially at this season, after the holiday dinners and entertainments, there is always much left that is too good to be thrown away. The questionable economy of some housekeepers, who are most careful to save every particle of food and convert it with great pains and expense into dishes which cost more than the original cannot be too strongly condemned. Common sense and brains must be used in mixing food.

Turkey Soup.—The carcass of the turkey makes a finely flavored soup. Break the bones and cover with cold water, adding any bits of meat that may be left. Bring slowly to the boiling point and simmer two hours. Strain, remove fat and season with salt and pepper. A few pieces of celery may be added to the soup while cooking, or a slice of onion, for flavor.

The ways of using stale bread and cake are legion. The crumbs may make stuffing for fowl or for breadings; or crumbling croquettes, for puddings and griddle cakes, such a number of things that never a crumb should be thrown away unless it is to feed the hungry birds.

Buckwheat Cakes.—Pour a pint of scalded milk over a third of a cup of bread crumbs and let stand thirty minutes; add a half teaspoonful of salt and a yeast cake which has been softened in lukewarm water, then add enough buckwheat to make a thin batter to pour. Let rise over night. In the morning beat well and add a tablespoonful of molasses and a fourth of a teaspoon of soda dissolved in two tablespoonfuls of water.

Stuffed Turkey.—A young or green turkey is recognized by its pliable yellow feet and its tender windpipe. As it grows older the down on its legs disappears and the feet become darker in color. The skin is so fat and greasy that a warm soda bath and a good scrubbing is necessary to prepare it before it is drawn.

When the turkey is drawn, wash quickly in clear water and wipe dry. Roast like a pig, pouring off the fat from the pan. Serve with giblet sauce, made by adding to a brown gravy the liver, heart and gizzard chopped fine after boiling tender.

Stuffing for Turkey.—Use hot mashed potato highly seasoned with salt, pepper and parboiled onions or onion juice. Moisten with one tablespoonful of butter and the yolk of an egg in each cup of potato. Sprinkle a little sage over the potato, if liked.

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HAS COMPLETED ITS REPORT ON THE WOOL TARIFF



HEALTH is the tariff board appointed by President Taft, which has just completed its report on wool for the guidance of congress in readjusting the wool schedule. The document is a comprehensive digest of the difference in the cost of production in this country and abroad. The board members, from left to right are Thomas W. Page, Alvin H. Sanders, Henry C. Emery, James B. Reynolds and William M. Howard.

ORLEANS LOSES HOPE

HAS WORKED A FULL CENTURY

"Pretender" Changes Plans in Attempt to Form Monarchy.

Royalist Leader Attempts to Reconcile Few Warring Followers—Oppose Violence for Restoration of Throne.

Paris.—The royalists, who are always fervent in France, although their political influence ceased to be important long ago, were surprised and rather dismayed to receive from the Duke of Orleans an order that he will have no direct representative in France hereafter.

The Duke of Orleans, the royalist pretender to the French throne, of course, who is an exile in England, writes an open letter in which he expressly says that any one assuming to be his personal representative will do so without authority.

In this way the duke hopes to end the discord which began several months ago after he changed his representative here. On the one side is the newspaper known as Action Francaise, of which Leon Daudet is head; on the other are individuals who oppose the militant methods of this newspaper.

In his letter the Duke of Orleans says he has undertaken to recognize his followers in an effort to decentralize the royalist movement, as he has always been opposed to centralization. The political bureau is suppressed, but delegates will be appointed who, by means of committees, will carry on the royalist campaign.

As a matter of fact the cause of the Orleansists, the most important branch of royalism in France, has shrunk to a mere shadow. Tourists, particularly Americans, visiting France, are prone to discuss the possibility of the monarchy some day replacing the present republic. But these discussions spring more from romantic speculation than from any knowledge of the situation.

The French republic was never stronger, more solidly placed on its foundations than at this moment. The royalists proclaim themselves openly in the senate and chamber of deputies, but their number is insignificant; they fail to hold even the balance of power when the other parties are closely divided.

Among the working classes no desire for the restoration of the monarchy is apparent. The last strong-

hold of those who still retain loyalty to a king of France is found among the aristocracy, but even there the sentiment is not nearly as strong as it was a decade or even five years ago. The Catholic church has always been royalist in its tendencies, but since the separation of church and state this influence is not as far-reaching as it was.

Many officers in the French army and perhaps the majority of those holding highest rank in the navy belong to the old nobility or aristocracy, but the new generation is quickly crowding these representatives of the ancient life of France into the background. In spite of the Socialists' efforts to deny militarism, the army is intensely loyal to the republic.

In a word, the old ghost, the restoration of the monarchy, seems to be laid definitely. Therefore the letter of the Duke of Orleans, completely changing his past plans, awakens interest only among his few followers.

Tug Hits Whale During Fog

Strikes Sea Monster Asleep Off the Pacific Coast, But Escapes Damage.

Tacoma, Wash.—With a mighty thump, that sent Capt. Crosby sprawling from his deck house, and deck and a hopping wildly out of the bunks, the tugboat, on its back and out the mechanism shuddering, the tug Redondo came to a sudden stop near the light four miles north of the fork of the Fraser river on the sturdy tramp ship's trip here from Vancouver, B. C.

At first Capt. Crosby thought the tug was aground. But the real reason for the big thump and the cessation of the engines was even more hair-raising. For it was discovered the Redondo was on the back of a whale.

Capt. Crosby said the sea monster must have been asleep, for otherwise he would not have lain about in the deep in that way and got bumped into. Whales have been reported as extraordinarily plentiful off the mouth of the Fraser, and constant lookout was kept for them, but the night was misty and completely hid the whopping, napping ocean giant. The tug smashed into the whale

with terrific impact, and as the big fellow struggled, the tug's propeller blades sank into his sides. That put the engine out of commission.

"The tug," said Capt. Crosby, "was really at the mercy of the big fish for several minutes. If he had been inclined to get mad over his loss of sleep and try tossing about a bit he certainly could have turned the Redondo over. But he was apparently a peaceful fish, for, instead of trying to throw us up in the air, he only struggled enough to get the propeller blades out of his ribs and then left us on the dive."

Finds \$10,000 in Wooden Leg.

Oklahoma City, Okla.—An old wooden leg may not be much of a legacy, but when it contains \$10,000 it certainly is worth having, thinks Jacob Randall, a pauper at the poor farm of Canadian county. The leg was given to him by Alexander P. Hamilton, a supposed pauper at the farm, just before he died a few days ago.

Randall later discovered a large roll of money in the stock of the artificial limb. If Hamilton had relatives they are not known of here.

MAN 71 TO WED WOMAN 38

Professor H. F. Flak of Northwestern University and a Former Pupil to Marry in Spring.

Evanston, Ill.—Dr. Herbert F. Flak, member of the faculty of Northwestern university, and Miss Clara Sargent, formerly a student in one of his classes, are to be married next spring.

Dr. Flak is 71 years old and his fiancée is 38 years his junior. The romance began several years ago, when Miss Sargent was a pupil listening daily to Dr. Flak's lectures.

Dr. Flak has been an instructor in Northwestern university for nearly 40 years and is one of the best known educators in the west. He is a graduate of Wesleyan university. In 1875 he became principal of the Evanston academy, which position he held until 1904, when he resigned. Since then he has been principal emeritus of the academy and professor of pedagogics in the university.

Dr. Flak's first wife was Miss Anna Green, whom he married in 1886. They had two daughters, the elder being the wife of Prof. Charles Zuehlke, and Miss Nell Flak. Mrs. Flak died in 1903.

Miss Sargent was a student of Dr. Flak, first in the academy, from which she was graduated in 1891, and later in his classes in pedagogics in the university, from which she graduated in 1895. She is a member of the Phi Beta Kappa society. In 1897 she became a member of the faculty of the academy.

She resigned, giving as her reason that she wished to take care of her mother during her declining years.

THE TRUTH ABOUT BLUING.

Talk No. 4.

Liquid bluing is mostly water. Given a half or a cent's worth of bluing and a large bottle filled with water and you have the frail excuse that's called bluing.

Always use RED CROSS BALL BLUE. The best blue anywhere at any price. It does make the handkerchiefs smile for a week. Large package 5 cents. AT ALL GOOD GROCERS.

Legitimate Lies.

B. F. writes, asking if there really are legitimate lies. Yes, indeed. A few that occur to us offhand are the following:

"She is not at home."
"It happened to a friend of mine."
"Sorry, but I've got an engagement."
"We missed you awfully."—Judge.

Those Dear Girls.

Maud—I am told I got my good looks from my mother.
Ethel—I wouldn't repeat that if I were you.
Maud—Why not?
Ethel—People will think your mother was stingy.

Nothing Much.

"I don't know whether I ought to recognize him here in the city or not. Our acquaintance at the seashore was very slight."
"You promised to marry him, did you not?"
"Yes; but that was all."

Where Ignorance is Bliss.

Judging from the way Puffins walks, he seems to be well pleased with himself.
"Just so. And Puffins never seems to realize how much he stands alone in that particular."

Gathering Data.

"The object of the average explorer seems to be to acquire enough material for a lecture."
"Yes; that is my wife's aim when she explores my pockets."

In Chicago.

"Did her husband die or resign?"
"I believe he merely failed of reelection."

Makes for Happiness.

"Are they happily married?"
"Very. His lodge night falls on her literary club night."

Constipation causes and aggravates many serious diseases. It is thoroughly cured by Dr. Pierce's Pleasant Pellets. The favorite family laxative.

About one man in a hundred can stand prosperity. The other ninety-nine never have a chance to find out whether they can or not.

Sore Throat is no trifling ailment. It will sometimes carry infection to the entire system through the food you eat. Hamilton's Wizard Oil cures Sore Throat.

And the love of money is also the root of much matrimony and all misery.

TO CURE A COLD IN ONE DAY
Take LAXATIVE BROMO Quinine Tablets. Brings relief money if it fails to cure. E. W. GILROY'S signature is on each box. 25c.

Some society women are known by what they waste their affections on.

Lewis' Single Binder, extra quality tobacco, costs more than other 3c cigars.

Profitable goods are good friends that we dearly love to part with.

THE KEYSTONE TO HEALTH IS HOSTETTER'S STOMACH BITTERS



You can strengthen the system, keep the bowels open, prevent Colds and Grippe by taking the Bitters.

Constipation Vanishes Forever

Prompt Relief—Permanent Cure
CARTER'S LITTLE LIVER PILLS never fail. Purely vegetable—act surely but gently on the liver.

Stop after dinner—cure indigestion. Improve the complexion, brighten the eyes. SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature.

Small Good.

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